Permit #F00156117
FilmL.A., Inc.
6255 W Sunset Blvd, 12th Floor
Hollywood, CA 90028
t: (213)977-8600 - f: (213)977-8601
www.filmla.com

Summary Information

Permit No: F00156117 **Type of Permit:** FILMING **Release Date:** 09/17/2019

Production Company	NISSAN NORTH AMERICA, INC. TOMORROW WONDERZANDER, LLC
Insured Company Name	NISSAN NORTH AMERICA, INC. TOMORROW WONDERZANDER, LLC
Contact Phone No. 1	818-624-4468
Contact Phone No. 2	
Fax	57 MANHASSET AVENUE
Address	MANHASSET AVENUE, New York 11030
Production Title	NISSAN
Type of Production	Commercial - Standard

Producer	Rachel Perkins
Director	Greg Bell
1st AD	n/a n/a
Production Manager	Erik Snyder
FilmL.A. Coordinator	Melissa Levine
Location Manager	Erik Snyder
Primary Phone	Mobile - 818-624-4468
Secondary Phone	
Location Assistant	Erik Snyder
Primary Phone	Mobile - 818-624-4468
Secondary Phone	

Fees

FILMLA NON-REFUNDABLE FILM APPLICATION FEE	$699.00
LA CITY FIRE DEPARTMENT SPOT CHECK SURCHARGE	$85.00
CITY OF VERNON PERMIT REVIEW FEE	$214.00
CITY OF VERNON PRIVATE PROPERTY USE FEE	$150.00

Total Permit Fee $1,148.00

Number of Locations 1

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Summary Information — Location

Location 1 of 1

Permit Number F00156117
Production Company NISSAN NORTH AMERICA, INC. TOM...
Insured Company NISSAN NORTH AMERICA, INC. TOM...
Production Title NISSAN

Location Manager Erik Snyder
Primary Phone Mobile - 818-624-4468
Secondary Phone

Location Address 2661 E 46th St, Vernon, CA, 90058

Location Type Warehouse

Film Dates 9/18/2019 - 9/18/2019 07:00 - 22:00 1 day

Open or Closed to the Public Closed

Generic Conditions **THE CONSUMPTION OF ALCOHOLIC BEVERAGES AND THE USE OF DRUGS, INCLUDING MARIJUANA, ON LOCATION BY ANY CAST, CREW, OR INVITED GUESTS IS STRICTLY PROHIBITED.**
Must comply with attached conditions
Must Maintain 5' Clearance on Sidewalks/Walkways
No cast or crew parking on area streets
No interference with vehicular or pedestrian traffic

Please see attached documents
Tomorrow wonderzander vernone health.pdf
Tomorrow WonderZander AGENT Letter.pdf
CityofVernon_PoliceRates_12-02-23.pdf

Equipment on Location

Type	Quantity
5 or 10 ton trucks	2
Cast/Crew vehicles	75
Catering Truck	1
Cube Trucks	5
Generator	1
Motor Homes	2
Picture vehicles	1
Stakebed Trucks	2
Trailers	2
Vans	4

Personnel on Location

Type	Quantity
Cast	20
Crew	80
Vernon Police Officer	2

Filming Activities Atmospheric smoke effects (water based); Equipment on property; Interior and exterior dialogue; interior roller-derby scene; picture car parked in parking lot; walk up/aways at entrance (all on property);

Jurisdiction **Political:** City of Vernon **Police:** Vernon Police Depatment **Fire:** Vernon Fire Department

Approvals

VERNON FIRE DEPARTMENT	Robert Farrell
VERNON HEALTH DEPARTMENT	Veronica Petrosyan
VERNON POLICE DEPARTMENT	Jose Reyna

Parking

Base Camp
Location Type : Filming Location
Parking Notes
On property

Crew Parking
Location Type : Filming Location

NOT A PERMIT

"Item A"

CITY OF VERNON HEALTH DEPARTMENT-Checklist (please answer all questions)

Note: *SHADED AREAS FOR OFFICIAL USE ONLY!*

Minimum Restroom/Toilet Facilities: ☐ **Approved** ☐ **Not Approved**

Number of Males Working: 70 Number of Females Working: 30

# of Men's Toilets available: 2 # of Women's Toilets available: 2

# of Men's Lavatory sinks available: 2 # of Women's Lavatory sinks available: 2

Hazardous Materials/Hazardous Waste Permit ☐ **Approved** ☐ **Not Approved**

Will hazardous materials be used on set? ☐ Yes ☒ No
(Flammable Liquids, Compressed Gases, etc.; in excess of 5 gallons/20cubic feet)

Do you have a hazardous materials permit? ☐ Yes ☐ No

If yes, with which County/City: _____

Permit Expiration Date: _____

Food and Catering Permits ☐ **Approved** ☐ **Not Approved**

Name of Food/Catering Service: Locally Grown

Contact name: Chad

Address: PO Box 801266, Santa Clarita, CA 91380

Telephone: 661-755-2859

Does Service have any current Health Permits? ☒ Yes ☐ No

If yes, with which County/City? Los Angeles County

Permit Expiration Date: 6/30/2020

Last Inspection Date: 3/21/2019

Food Handler's Training/Certification: ☒ Yes ☐ No

Craft Services/Contact: Van Stevens 818 220 7037

NOT A PERMIT

"Item B"

City of Vernon Health Department - INFORMATION SHEET

Minimum Toilet Requirements: Restrooms shall have wall mounted dispensers with toilet paper, soap and towels. Flushing toilets and running water are required!

-Separate restrooms for men and women

-1 toilet and 1 lavatory for first 10 employees of each sex

-Add 1 lavatory for every 10 additional employees of each sex

-Add 1 toilet for the next 15 employees of each sex

-Add 1 toilet for every 25 additional employees of each sex

If facility **does not** have adequate restrooms available, portable trailers with flushing toilets and running water shall be provided.

Hazardous Materials/Wastes Permitting: The use of hazardous materials and/or generation of hazardous wastes, greater than five liquid gallons, may require a permit. Documentation of proper use and removal of materials/wastes used on the set may exempt the permitting requirement. No staining or residual materials shall be left on-site upon completion of filming permit and closure of hazardous materials permit.

Food and Catering Service: All Food/Catering vehicles must have a current permit to operate. A Los Angeles County health permit may be honored as long as it is current, and the vehicle has been inspected within the last 90 days. Submit a copy of the public health permit, documentation of food handler certification, and a copy of the last inspection conducted. If no inspections have been conducted within the last 90 days, one must be scheduled!

- **Special Note**: "Craft" services do not require a Food/Catering permit if they only offer individual pre-packaged food items in original containers (e.g. chips, candy, soda, nuts, donuts, gum, etc.) and coffee. No food assembly (sandwiches) is permitted! No storage or distribution of potentially hazardous foods (meats, fish, poultry, or dairy products) is permitted without a Food/Catering permit.

- Food/Catering Services shall follow common methods necessary to protect foods from possible contamination (maintain proper food temperatures, keep prepared food items covered, use sneeze guards, etc.) while preparing, storing, and serving foods.

NOT A PERMIT

Permit #F00156117

FOOD OFFICIAL INSPECTION REPORT
CITY OF VERNON HEALTH AND ENVIRONMENTAL CONTROL DEPARTMENT
4305 S. SANTA FE AVE. VERNON, CA 90058
Tel (323) 583-8811 FAX: (323) 588-4320

Date:		Compliance Date:	
DBA			
ADDRESS			
CONTACT		TEL.	
PRGM ELEMENT		SERVICE	
FA NUMBER		TIME IN	TIME OUT

STATUS CODES (I = In Compliance, **O**=Out of Compliance, **N/O**=Not Observed **N/A** = Not Applicable) **COS** = Corrected on-site
. **MIN** = Minor Violation **MAJ** = Major Violation (***See reverse side for Code sections and general requirements that correspond to each violation listed below)***

Major violations pose a threat to public health and must be corrected immediately. **Non-compliance** may warrant closure of the food facility.

RISK FACTORS AND INTERVENTIONS

Employee Health & Hygiene / Demonstration of Knowledge	STATUS	MAJ	MIN
1. Demonstrate acceptable food safety knowledge			
2. Provide a certified food handler for the facility			
Name: Date:			
3. Employees preparing food shall be certified food handlers			
4. Exclude workers with communicable disease from prep area			
5. Assure employee hand washing at appropriate times			
6. Discontinue eating / smoking in the food preparation area			
7. Provide adequate hand washing facilities and supplies			
8. Provide hair restraints to all food preparation workers			
9. Wear gloves (prep of ready to eat foods;employees with cuts,sores)			
10. Provide written SSOP(Sanitation Standard Operating Procedures)			
SEWAGE / LIQUID WASTE DISPOSAL	STATUS	MAJ	MIN
11. Repair, replace or renovate non-functional sewage system And/or components / plumbing			
12. Discontinue illicit discharge into the storm drain system			
13. Discontinue discharging sewage / wastewater onto the ground surface or floor			
14. Properly clean and sanitize contaminated areas or equipment			
TIME AND TEMPERATURE RELATIONSHIPS	STATUS	MAJ	MIN
15. Maintain potentially hazardous **hot foods** at or above 135℉			
16. Maintain potentially hazardous **cold foods** at or below 41℉			
17. Properly reheat food to approved temperatures			
18. Properly cool food to approved temperatures			
19. Properly thaw PHF using approved procedures			
20. Repair or replace as necessary non-functioning equipment			
PROTECTION FROM CONTAMINATION	STATUS	MAJ	MIN
21. Discontinue re-service of returned food			
22. Discontinue storing food items outside the facility			
23. Discontinue adulteration / cross contamination of food			
24. Properly clean and sanitize food contact surfaces / equipment			
25. Properly clean and sanitize tableware / multi-use utensils			
26. Properly wash fruits and vegetables before use			
27. Chlorine (Cl) Quat. Ammonia (QAC) Iodine Heat - _____ ppm / ℉			
FOOD FROM APPROVED SOURCES	STATUS	MAJ	MIN
28. Discontinue the sale/use of food from UNAPPROVED sources			
29. Comply with shellstock / Gulf oyster regulations			
CONFORMANCE WITH PROCEDURES / ADVISORIES	STATUS	MAJ	MIN
30. Comply with SSOP(Sanitation Standard Operating Procedures)			
31. Comply with the HACCP, SSOP and/or variance conditions			
32. Provide a customer advisory for the service of raw or undercooked food			
VERMIN	STATUS	MAJ	MIN
33. Eliminate rodent infestation			
34. Eliminate cockroach infestation			
35. Eliminate insect infestation			
WATER / HOT WATER	STATUS	MAJ	MIN
36. Provide hot / cold running water to: Hand wash: Utensil Wash: Facility:			

APPROVED FOOD HANDLING / STORAGE PRACTICES

FOOD STORAGE	MIN
36. Provide covers to all food / food containers in storage	
37. Store all food items 6" above the floor	
38. Provide approved food storage containers	
39. Discontinue storing food in unapproved areas / structures	
40. Provide monitoring thermometers to food storage areas	
41. Prevent contamination of food items in storage	
42. Discontinue storage or personal items in food storage areas	
FACILITIES	MIN
43. Clean and maintain the floors, walls and ceiling	
44. Repair / replace / renovate damaged floor/ wall / ceiling	
45. Clean and maintain food compartments and shelves	
46. Provide access around storage racks for vermin control	
47. Provide adequate lighting to the facility and food prep. areas	
48. Clean and maintain trash collection containers/areas	
49. Remove rust on refrigeration unit shelves	
50. Provide an approved backflow protection device	
51. Clean and maintain cooking equipment surfaces	
52. Clean and maintain the hood surfaces and components	
53. Repair or replace cooking equipment and ventilation system	
54. Provide a min. 1" air gap between drain lines & the floor sink	
55. Properly seal all openings to prevent vermin entry / harborage	
56. Provide self-closing devices to the doors (restroom / facility)	
57. Provide light shatter shield or shatterproof light fixtures	
EQUIPMENT / UTENSILS / LINENS	MIN
58. Provide ANSI approved food related equipment	
59. Repair or replace damaged / deteriorated equipment	
60. Repair / replace deteriorated cutting boards	
61. Provide monitoring thermometers to cold & hot holding units	
62. Properly store wiping cloths in sanitizing solution	
63. Provide sanitizer test strips for the facility	
SIGN REQUIREMENTS / PERMITS	
64. Obtain a public health operating permit /plan approval	
65. Properly post the required signs (DBA/CPR/restroom/other)	
66. Submit plans for review / approval (equipment / facility)	

67. OTHER VIOLATIONS / NOTES

_____ Pursuant to California Health and Safety Code Sections 114405, 114409, ( ) your permit is hereby suspended and ( ) you are directed to discontinue operation of this facility at once. You have the right to appeal this closure within 15 days by writing to:

Lewis Pozzebon, Director / Health Officer
City of Vernon Health and Environmental Control
4305 S. Santa Fe Ave. Vernon, CA 90058 (323) 583-8811

Received By	Title:	Signature	
Issued By		Telephone	(323) 583- 8811 Ext. _____

NOT A PERMIT

Appointment of Film Permits Unlimited, Inc.
As Authorized Agent and representative

I certify that I am a representative of Tomorrow Wonderzander **("Principal") and am authorized to enter into binding contractual agreements on it's behalf. I further certify that *I am authorizes by Principal to appoint other representatives and agents for Principal and to give* such representatives and agents authority to enter into and bind Principal to agreements relating to the issuance of and compliance with location film (e.g. theatrical, television, commercial and other motion picture filming) and still photographic permits, including the permits themselves and any riders to such permits. Acting on behalf of Principal in my capacity as its authorized representative, I appoint Film Permits Unlimited, Inc. and it's employees and agents ("FPU") as Principal's authorized representatives and agents to apply for location film (e.g. theatrical, television, commercial and other motion picture filming) and still photographic permits on behalf of Principal through Film LA, Inc., any city and county, or through any other jurisdiction: to negotiate, discuss, accept, modify, agree to and bind Principal to the terms and conditions of such permits (including all restrictions and /or community guidelines applicable to any such permit): and to execute such permits on behalf of Principal. Principal understands, acknowledges and agrees that it (and/or its insurer) remains responsible and liable for all obligations imposed by or Incidental to any permit or rider issued to Principal signed by an employee or agent of (including any coordinator, runner or messenger used by) FPU. Principal further agrees to comply with the terms and conditions of any such permits and hereby appoints FPU as an authorized representative to facilitate compliance with such terms and conditions following issuance of any such permits and to enter into agreements for Principal with respect thereto. Any person, agency, entity, or organization (including Film LA, Inc. and any city county or other jurisdiction) may rely upon this appointment and need not obtain further authorization for any act described herein. An original or faxed copy of this appointment shall be sufficient, and may be treated as an original for all purposes. The appointment may be revoked by Principal at any time in writing, but in any case, shall expire one (1) year from the date of execution set forth below.**

I declare under penalty of perjury under the laws of the State of California that I am authorized to appoint FPU as agent for Principal, and based upon that authority I hereby appoint FPU as Principal's agent as set forth herein.

Dated: 9/9/19

Erik Snyder Tomorrow Wonderzander, LLC
Name of Principal

By: Erik Snyder
Representative's Signature

Erik Snyder
Print Representative's Name

Location Mgr.
Representative's title

57 Wainscott Ave.
New York, NY 11930
Principal's Address

646-940-1079 / 818.624.4468
Principal's Telephone

Film Permits Unlimited, Inc.
Phone (818) 347-9929
Fax (818) 347-9784

Please sign and fax back
Principal = Name of Company

NO PERMIT

Vernon Police Officers' Benefit Association

4305 S. Santa Fe Avenue, Vernon, CA 90058

Police Security Service Rates

August 28, 2008

Per City Resolution #7141, the following is a rate structure for all productions that require Police Officers for security when filming in the City of Vernon. A minimum of two officers shall be assigned to each filming location for a minimum of an eight-hour shift. The City Administrator or designee will determine if additional officers will be needed for security services at the time the filming permit application is submitted.

$65.00 per hour (straight time) first 8 hours
$97.50 per hour (time and a half) after 8 hours
$130.00 per hour (double time) after 12 hours

A minimum of 12-hour notice is required for any cancellation. If filming is cancelled with less then a 12-hour notice, the officers assigned will be compensated for 4 hours at $65.00 per hour rate.

The Police Officers will be on duty at the filming start time and will conclude when the filming is completed. The assigned Police Officers shall get paid through lunches and/or dinners.

If you have any questions, please contact the following individuals:

Officer Larry Gaytan (323) 587-5171
VPOBA President

Officer Celestino Chavez (323) 587-5171 ext. 135
VPOBA Treasurer

Or

The Watch Commander (323) 587-5171

Thank You,

Officer Larry Gaytan
VPOBA President

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